



FERMENTED MILK PRODUCT AND PROCESS

Abstract

5 composite unripened curd cheese product is made by concomitantly side by side
filling of distinct adjoining masses in a pot. A first mass may be a fermented milk base or at
least one flavoring composition while a second mass is a fermented milk base. These masses
are generally of contrasting colors and are arranged side by side such that there is no
substantial migration of one mass into the other and each mass is accessible for consumption.
10 To do this, the pot has a base, at least one sidewall extending from the base for defining the
filling volume and an open top, and the masses are arranged along the sidewall so that each is
accessible through the open top.